S20XMF-7

classic

90CM "Classic" Electric Multifunction Oven, St/steel
Energy rating A

EAN13: 8017709107628

- 8 functions
- Digital electronic programmer
- Cooling fan
- Double glazed removable door
- Rotisserie
- Standard accessories:
- Roasting/grill pan
- Chrome shelf
- Non-stick baking tray
- Rotisserie kit
- Roof liner
- Nominal Power: 3.3 kW
- Conventional: 1.14 kW/h
- Forced air convection: 0.99 kW/h
- Oven capacity: 70 litres
- 30 Amp power supply required

Functions

Options

- **KITPC97** - Stay clean liners

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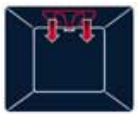
Main Oven

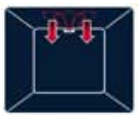
Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.



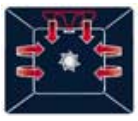
Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Half grill:

Heat is generated only at the centre of the element, so ideal for smaller quantities.



Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

Circulaire with lower element :

The addition of the lower element adds extra heat at the base for food which requires extra cooking..

Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

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technology with style

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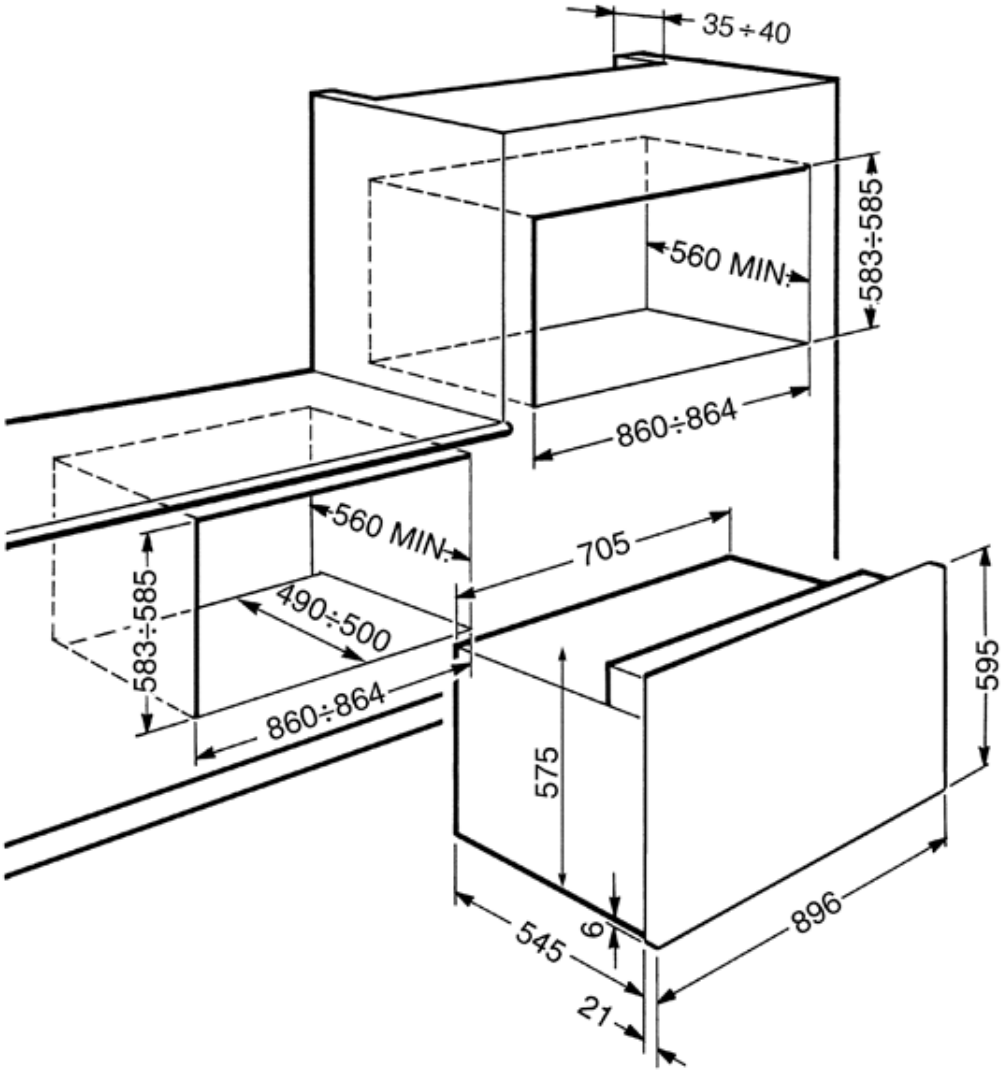

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